



## Wandering & Wondering

John Maybury

### WHITE WOLF SANCTUARY

The howling is the first thing you notice at the end of the two-mile dirt road up to White Wolf Sanctuary. Ten arctic wolves that call these 55 fenced acres home welcome visitors with an unearthly chorus. Director Lois Tulleners rescued these snow-white creatures from failing zoos and abusive or neglectful private owners, and brought them to this safe haven inside a national forest 10 miles from the central Oregon coast. Lois preps visitors with hot coffee and a brief show-and-tell about the wolves, then leads a walking tour of the grounds. She goes inside the fence to bond with her favorite wolves (she has named them all), and they affectionately rub against her and lick her hands and face. Lois brings the friendliest ones right to the fence so visitors can touch their fur. Lois has a Facebook page and a website but always needs volunteers and donations to help feed and care for the

wolves (legally permitted roadkill and hunter-donated deer and elk are the wolves' mainstay, but these are often in short supply). Lois particularly needs a webmaster (can work remotely) and a resident caretaker. This holiday season, think about supporting Lois' work on behalf of these magnificent wild creatures: whitewolfsanctuary.com, 541-528-3588

### ONBOARD, ONLINE

Just in time for the busy holiday travel season, Amtrak California trains now offer free wi-fi plus five pieces of luggage free. So all aboard and get online. (Amtrak.com)

### ENVIRO CLASS

"I'm taking Environmental Science (ENVS680 SD) from Professor McCarthy this semester. I've been taking classes at Skyline for 17 years, and she is one of the best professors I've had the good fortune to work with. She has pio-

neered this class in collaboration with another professor. If you have the opportunity to take this class, don't pass it up!" (Jim Wagner)

### RAW COOKIE DOUGH

Licking the spoon for a couple tastes of raw cookie dough is an added bonus to the baking process, especially at holiday time, but the risk of falling ill from the batter might be greater than once thought. New research published in the journal *Clinical Infectious Disease* found that the culprit of a 2009 multi-state E. coli outbreak was none other than the ready-to-bake prepackaged cookie dough found in most grocery stores. At the time of the outbreak, 77 people from 30 states became ill from the bad batter. About half of those people got so sick they had to be hospitalized. After a thorough investigation, researchers at the Centers for Disease Control still have yet to fully pinpoint the ingredient in the cookie dough that caused the outbreak, but CDC study author Dr. Karen Neil said researchers believe the problem was in the flour. Raw flour does not go through the same rigorous process to kill pathogens the way in which eggs, molasses and sugar do in commercial products. "You

should not consume raw cookie dough or any other raw product that's intended to be baked or cooked, and food should always be prepared according to the recipe or instructions," Neil told ABC-News.com. Because eating raw cookie dough is such a popular pastime (during the investigation, several people noted that they bought the uncooked batter with the intention to eat it as is), CDC researchers recommended manufacturers make the product safer as a ready-to-eat product. They also noted that more consumer education should be available about the risks of eating raw products such as cookie dough. But Dr. William Schaffner, chairman of the department of preventive medicine at Vanderbilt University School of Medicine in Nashville, said characterizing eating cookie dough as a risky behavior might be a bit of a stretch. It's similar to eating a hamburger or steak rare or medium rare, he said. "Eating cookie dough is part of growing up," Schaffner said. "We know people are going to do it. It's too delicious. It's too much of a habit. To ask people not to do it is like whistling in a graveyard." Nevertheless, Schaffner did note that commercial cookie dough compa-

nies should heed the CDC's advice by making sure its raw products are safe to consume as is. "In the modern world, we have the potential to distribute a tainted product to a lot of people, so manufacturers should process the materials safely and expect that it could be eaten raw," Schaffner said. As you bake up a storm this holiday season, Neil recommended to visit [www.foodsafety.gov](http://www.foodsafety.gov) to learn about the best ways to handle raw and uncooked foods to keep you and your family safe and healthy. (Mikaela Conley, ABC News, December 9)

### SWAMI SEZ

"Not every person knows how to love a dog, but every dog knows how to love a person." (anonymous)

### SITeseer

• Safe, sustainable seafood recommendations: [montereybayaquarium.org](http://montereybayaquarium.org)

### MAYBURRITOVILLE

• Meandering: [LomaPrieta.SierraClub.org](http://LomaPrieta.SierraClub.org)  
• Copyediting: [Goofbuster.com](http://Goofbuster.com)  
• Blogging: [PacificaRiptide.com](http://PacificaRiptide.com)  
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